

# DINNER

## STARTERS

### Butter Brie Board 19

Brie, cultured butter spread, seasonal vegetable crudite, crispy garlic chips, chives, baguettes

### Spicy Chicken Pozole\* 18

Shredded chicken, hominy, pepitas, homemade pozole broth, pickled jalapeno, cilantro, shaved onion (GF)

### Arancini 14

Crispy risotto, house marinara, shaved parmesan, micro basil

### Grilled Prawn\* 19

Grilled prawn, carrot ancho puree, cojita (GF)

### Beef Tartare\* 19

CAB filet, radish, egg, crispy shallot, chives, garlic dijon emulsion, baguette

### Spicy Ahi Tuna Poke\* 18

Ocean fresh tuna, sesame dressing, wasabi aioli, pickled fresno, micro cilantro, wonton crisp

### Maryland Crab Cake\* 18

Maryland crab, fennel herb slaw, espelette gribiche (GF)

### Fried Brussels Sprouts 14

Crispy brussels sprouts, burnt shallot vinaigrette, shaved parmesan (GF)

## SALADS

### Caesar Salad\* 15

Little Gem lettuce, creamy caesar dressing, house crouton, parmesan, anchovy

### Hearts of Palm Salad 17

Arugula, hearts of palm, tomato, red onion, green onion, avocado, radish, spicy vinaigrette dressing (GF)

### Hotel Ella Chopped Salad\* 16

Artichoke green, purple cabbage, hard boiled egg, salami, mozzarella, bacon, olive, green goddess dressing (GF)

### Protein Add-Ons:

Grilled Chicken +6 | Salmon +9  
Steak +12 | Shrimp +6

## DINNER

### Vegan Mushroom Ragu Pasta 25

Gemelli pasta, homemade tomato ragu, local wild mushrooms, herbs, broccolini, vegan mozzarella, toasted baguette (GF)

### Bourbon Glazed Shorts Ribs\* 29

Braised short rib, cauliflower puree, sauteed spinach, fried shallot (GF)

### House Burger\* 19

8 oz CAB filet, aged cheddar, lettuce, tomato, pickles, fried onion, brioche bun, Hotel Ella sauce, french fries

### Red Snapper Aqua Pazza\* 38

White wine tomato concassé, fennel pollen, fresh fennel slaw, artichoke (GF)

### Lamb Chops\* 36

3 bone grilled lamb chops, grilled asparagus, creamy herbed polenta, mint chutney (GF)

### Roasted Airline Chicken\* 27

Roasted airline chicken breast, Southern sweet potato mash, collard greens (GF)

### Filet & Friet\* 42

8oz CAB filet, potato patty, grilled broccolini, house steak sauce, infused butter

# GOODALL'S KITCHEN

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We kindly ask that checks not be split for groups of six or more. A 20% gratuity will be added for parties of six or more. Unsigned checks will incur a 25% gratuity on the total amount. Thank you for your understanding!

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## COCKTAILS

**Pear Vieux Carre** 16  
Rye whiskey, St. George Pear Liqueur, Lillet Blanc, Licor 43, Benedictine, rinse of absinthe

**Brown Butter Old Fashioned** 17  
Fat-washed rye whiskey, salted vanilla simple syrup, chicory bitters

**Pickled Ginger Mexican Martini** 16  
Dulce Vida Añejo, Paula's Orange Liqueur, lime juice, ginger brine

**Cadillac Margarita** 16  
Dulce Vida Blanco, Grand Marnier, lime juice, agave, simple syrup

**Blaze of Glory** 18  
Mezcal, Aperol, China-China, lime juice

**Dirty Chai Espresso Martini** 18  
Chai infused rum, Licor 43, espresso, coffee liqueur, simple syrup, orgeat syrup

**Seasonal Spritz** 14  
Empress Elderflower Gin, lemon juice, sage, blackberry shrub

**The Pam** 17  
Vodka, salted vanilla syrup, lime juice, passion fruit puree, bubbles

## BEER

Inquire for seasonal rotating drafts\*\*

**Pearl Snap Pilsner** 7  
Austin Beerworks

**Fire Eagle IPA** 8  
Austin Beerworks

**Modelo Especial** 6

## SPIRIT-FREE

**Nice Spice** 10  
Pineapple cordial, orange juice, lime juice, jalapeño, soda

**Cucumber Refresher** 10  
Limeade, cucumber, mint, tarragon, soda

## SPARKLING

**Pierre Sparr Cremant d'Alsace** 16/60  
Cremant d'Alsace, France

**Cremant d'Alsace, France Jansz Brut Rosé N.V.** 22/82  
Tasmania, Australia

**Charles Le Bel 1818 Brut Champagne** 34/120  
Champagne, France

## ROSÉ

**Rose Gold 2021** 14/54  
Provence, France

**J. de Villebois, Sancerre Rose 2020** 18/66  
Sancerre, France

## RED

**J. Bouchon Pais Viejo 2021** 14/54  
Valle del Maulle, Chile

**Kara-Tara Pinot Noir 2021** 15/56  
Western Cape, South Africa

**Iron + Sand Cabernet** 28/108  
Paso Robles, California

**Familia Torres Celeste Crianza Tempranillo 2018** 18/66  
Ribera Del Duoro, Spain

**Caymus-Suisun Grand Durif 2020** 28/108  
Suisun Valley, California

## WHITE

**Terra d'Oro 2021 Chenin Blanc & Viognier** 13/44  
Clarksburg, California

**Yealands Sauvignon Blanc 2021** 13/44  
Marlborough, New Zealand

**Cambria Estates Chardonnay 2021** 14/48  
Santa Maria Valley, California

**Michele Redde & Fils Redde Pouilly Fume 2019** 32/112  
Pouilly-Fumé, France

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